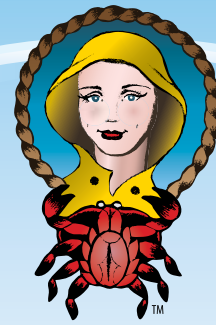


Ocean Bleu

SEAFOODS

@ginos



Appetizers

Dungeness Crab, Shrimp & Cheese Dip

Fresh, local Dungeness crab, cracked in-house, and pink shrimp baked with bread crumbs, fresh herbs, jack and Parmesan cheeses. Served with crostini slices. 14.99

Local Pink Shrimp Ceviche*

Traditionally made using local pink shrimp with lime juice, cilantro, red/green bell peppers and red onion. Served with home made tortilla chips. 13.99

Oysters on the half shell*

Fresh shucked and super sweet X-small Yaquina oysters from the Oregon Oyster Farm. Served with house made cocktail sauce, horseradish and lemon.

Half dozen 10.99 Dozen 19.99

Smoked Wild Seafood Platter

A selection of our in-house smoked seafood. Served with fresh fruit, herbed cream cheese and crostini slices. 25.99

Steamed Manila Clams

Petite northwest clams steamed in garlic, white wine, lemon and butter. Served with crostini slices. 13.99

Sweet Walla Walla Onion Rings

Sweet onions hand-dipped in Gino's original batter, fried and served with house pink sauce. 11.99

Pink Shrimp Cocktail

Fresh, local pink shrimp served over a bed of shredded lettuce with house cocktail sauce and lemon. 8.99

Prawn Cocktail

Four large prawns, served over a bed of shredded slaw mix with house cocktail sauce and lemon. 14.99

Calamari

West Coast calamari tubes and tentacles in seasoned cornmeal, firm chewy texture, mild sweet flavor. 10.99

Original Gino Fries

Basket of Gino's original natural chip cut style. 4.99



We prepare your food when you order it. Please be patient.

Some items on our menu are seasonal. *Mother Nature* doesn't provide every kind of fresh, local seafood all the time. At the time of your visit, the menu item you select may not be available — or up to our freshness standards. Please check with your server.

Dungeness Crab Cocktail

Fresh, local Dungeness crab, cracked in-house, served over a bed of lettuce with house cocktail sauce and lemon. — At the Seasonal Market Price

Dungeness Crab Sea Pups

Our version of hush puppies. Fresh, local Dungeness crab, cracked in-house, fresh chives, jack cheese & white corn meal. Deep fried, served with chipotle aioli. 11.99

House Made Crab Cake

House made crab cake, topped with a pineapple salsa and served with chipotle aioli. 13.99

Popcorn Shrimp

Locally caught pink shrimp, delicate texture, sweet mild flavor in Gino's original batter recipe. 9.99



THE OCEAN BLEU ASSURANCE OF ORIGIN, FRESHNESS AND QUALITY

We take pride in the freshness of our seafood. Almost all of the fish we offer is sustainably caught by hook-and-line right off the coast by our friends in the local fishing fleet. We strive to provide only the best quality for our customers.



Much of our seafood is provided to our customers within one day of being caught. Live Dungeness crab are cooked and prepared for sale daily.

Four legged kids are welcome too! Enjoy our heated patio or sidewalk dining with a view of the bay front.

Ask about our private party room.



OPEN EVERY DAY

Lunch 11 AM - 5 PM • Dinner 5 PM - 8 ISH

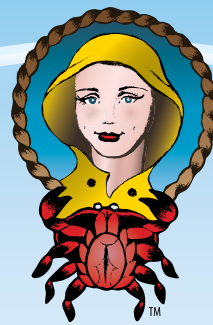
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* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Ocean Bleu

SEAFOODS

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Soups

Gino's Homemade Clam Chowder

Gino's Famous Original Recipe, a local favorite!

Made with house smoked bacon. Cup 4.99 Bowl 8.99
Add pink shrimp 3.99

Seasonal Seafood Stew

Seafood stew with local Rockfish, pink shrimp and steamer clams in a tomato base with roasted poblano chiles.

Cup 6.99 Bowl 11.99

Fresh Oyster Stew

Fresh Yaquina Bay Oysters steamed in their own juice with fresh herbs and heavy cream. Served with garlic toast.

Bowl 11.99

Bread Bowl

Panini Bakery sourdough bread bowl filled with your choice of:

Gino's Famous Clam Chowder 12.99
Seafood Stew 14.99 Oyster Stew 13.99

Salads

Served with fresh sourdough bread from Panini Bakery

House Salad

A mix of organic spring salad and baby spinach, topped with carrots, avocado, chopped egg and toasted almonds.

Small 5.99 Large 9.99

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Pink Sauce (our version of Thousand Island), Chipotle Ranch, Passion Fruit Vinaigrette, House Vinaigrette, Sesame Vinaigrette.

Caesar Salad

Romaine, Parmesan, homemade croutons with a traditional anchovy Caesar dressing made in-house.

Small 6.99 Large 10.99

Soup and Salad Combo

Your choice of a small house or caesar salad, with a cup of clam chowder or seafood stew, with garlic toast.

Small 15.99 Large 17.99

Tequila Mango Prawn Salad

Grilled prawns in a tequila mango glaze served over shredded red and green cabbage, spring mix with sliced carrots and apples. Tossed with sesame vinaigrette. 16.99

Extras For Your Salad

- Add 4 oz. pink shrimp 4.99
- Add 4 oz. smoked salmon 8.99
- Add grilled blackened chicken 5.99
- Add Dungeness crab meat at the Seasonal Market Price
- Panini Bakery sliced sourdough bread and butter 2.99
- Crostini Slices 2.99
- Add three grilled prawns 8.99
- Add three fried oysters 6.99
- Add grilled local Rockfish 7.99
- Garlic Toast 3.99

Sandwiches

Served with Gino Fries and House Slaw

Pulled BBQ Albacore Tuna

Our version of pulled pork. Local tuna grilled and basted in our house made BBQ sauce. Served on a ciabatta bun with melted cheddar cheese and caramelized sweet onions. 13.99

Rockfish Sandwich

Local rockfish, deep-fried or grilled, served on a ciabatta bun with lettuce, tomato, caramelized sweet onions and tartar sauce. 14.99 • Add in-house smoked bacon 2.00

Crab Cake Sandwich

House made crab cake on a ciabatta bun with swiss cheese, lettuce, tomato, caramelized onions and pink sauce. 16.99

Oyster or Razor Clam Po' Boy Sandwich

Your choice of fried Yaquina Bay oysters -or- fried razor clam with slaw mix served on a hoagie roll topped with house tartar sauce. 15.99

Pan Seared Salmon Sandwich

Fresh local salmon served on a ciabatta bun with lettuce, tomato, caramelized onions and basil aioli. 18.99

Grilled Cheese Overboard

A combination of jack, cheddar and Swiss cheeses grilled on a Panini sourdough with tomato, avocado and chipotle aioli. 11.99 • Add in-house smoked bacon 2.00

Angus Bacon Cheeseburger*

Hand pressed 1/4 lb. Angus beef burger, smoked bacon, lettuce, tomato, cheddar cheese and caramelized sweet onions served on a ciabatta bun with mayo. 12.99

Gino's Hawaiian Burger*

Hand pressed 1/4 lb. Angus beef burger topped with BBQ pulled tuna, grilled pineapple slice, cheddar cheese and slaw mix on a ciabatta bun. 14.99

Chicken Parmesan Sandwich

All natural baked chicken breast encrusted with parmesan cheese, fresh herbs and panko bread crumbs. Served with lettuce, tomato and our house marinara sauce on a ciabatta bun. 11.99

Garden Burger

Veggie burger with Swiss cheese, lettuce, tomato, caramelized sweet onions, avocado on a ciabatta bun with basil aioli. 12.99

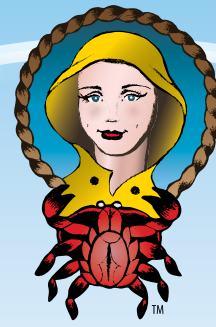
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House Specials

Catch of the Day Tacos

Your choice of: **blackened local rockfish** -or- **prawns** -or- **all natural chicken breast** and either **grilled** -or- **fried**. Served with corn tortillas, chipotle aioli, fresh cabbage slaw salad, avocado and pico de gallo. 14.99

Prawn Wrap

A tomato/basil tortilla stuffed with wild prawns, spinach, bacon, red onions, tomato and bell pepper in a chipotle ranch sauce. Served with house cole slaw and a cup of chowder. 16.99

Grilled Razor Clam

Encrusted in fresh herbs and panko bread crumbs. Served with wild rice, seasonal sauteed vegetables and a house made tartar sauce. 15.99

Pan Seared Salmon

Topped with fresh basil pesto. Served with wild rice and seasonal sauteed vegetables. 19.99

Pan Seared Rockfish

Blackened and topped with a fresh fennel and honey mustard vinaigrette. Served with wild rice and seasonal sauteed vegetables. 16.99

Grilled Polenta Cake

Over house marinara sauce and topped with fresh basil pesto. Served with seasonal vegetables. 11.99

Fettuccine Alfredo

Traditional pasta served in a garlic cream sauce. 12.99
• Add grilled blackened chicken 6.99 • Add three grilled prawns 8.99

Crab Cake

House made crab cake topped with pineapple salsa and chipotle aioli. Served with wild rice and seasonal sauteed vegetables. 16.99

Dungeness Crab • Whole or Half

Served hot or cold with your choice of wild rice and seasonal sauteed vegetables -or- Gino fries and house slaw.
— Seasonal Market Price

All food is made at the time of order. If you are unable to eat certain things due to food allergies, please advise your server. Our chefs may have some special options for you.

- All our recipes are made fresh in house
- We use zero trans fat canola oil
- We offer custom in-house smoking



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Hand Dipped Fish-N-Chips

The original Gino's batter recipe
Deep fried in ZERO TRANS FAT OIL
Served with Gino Fries and House Slaw

— Tell your server if you'd prefer your fish grilled —

Rockfish

Local rockfish, white and flaky, mild in flavor. 12.99

Wild Salmon

Locally caught salmon, firm and flaky, rich in flavor. 18.99

Halibut

Wild Pacific halibut, firm texture, rich in flavor. 19.99

Albacore Tuna

Local albacore tuna, firm texture, rich in flavor. 12.99

Popcorn Shrimp

Gino's Famous Original Recipe, a local favorite!
Locally caught pink shrimp, delicate texture, sweet mild flavor in Gino's original batter recipe. 12.99

Oysters

Small Yaquina Bay oysters. Tossed in fresh herbs and panko bread crumbs, plump, juicy, rich in flavor. 13.99

Wild Prawns

Large wild prawns, firm with a crisp texture, sweet mild flavor. 17.99

Sea Scallops

Jumbo East Coast scallops, with a delicate texture, sweet mild flavor. 16.99

Calamari

West Coast calamari tubes and tentacles. Tossed in seasoned cornmeal, firm chewy texture, mild sweet flavor. 12.99

The Crew Share

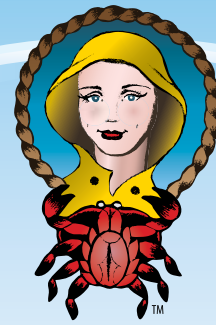
Two pieces of halibut, two prawns, two oysters and two scallops. 21.99

No split checks on parties of eight or more, plus 18% gratuity added to check.

Ocean Bleu

SEAFOODS

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DESSERTS

— Made In-House —

The Ocean Bleu Seafoods Story

Newport is one of the largest working fishing ports on the West Coast. *Gino's Fish Market & Deli* opened in 1983 and quickly became a family run institution famous for its fish 'n' chips and popcorn shrimp.

After Gino died in 2007, this favorite bay front fixture of both locals and visitors alike was in danger of becoming just another fond memory of the Oregon Coast.

In 2010, *Ocean Bleu Seafoods, LLC* took on the challenge of continuing Gino's tradition for seafood excellence. Locally owned and operated by *Vanessa Ferguson*, Ocean Bleu reopened the market and deli offering

Gino's original recipe favorites plus exciting new creations tailored for today's tastes.

The seafood served at Ocean Bleu is the highest quality possible. Most of the fish we offer is sustainably caught by hook-and-line right off the coast by our friends in the local fishing fleet. We take pride in the freshness of our seafood and strive to provide only the best quality for our customers.

The Ocean Bleu mission is to share our love of fresh seafood. We are proud to carry on the Gino's tradition of seafood excellence.



Vanilla Bean Crème Brûlée

A light egg custard flavoured with a vanilla bean pod, then sprinkled with brown sugar and caramelized to a hard glaze. 6.99

Molten Lava Chocolate Cake

Dark chocolate cake with chocolate sauce bubbling from the middle. Topped with vanilla bean ice cream. 7.99



Berry Cobbler

Fresh Oregon berries in a cobbler crust. Topped with vanilla bean ice cream. 6.99



Cheesecake

Rich creamy filling swirled with imported seedless raspberry and set in a chocolate crust, topped with whipped cream rosettes. 6.99



Ice Cream

Two scoops of Tillamook vanilla bean ice cream topped with your choice of strawberry sauce, chocolate or caramel. 4.99



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